241 Between September and October, when the tender ears are ready, some are torn loose to prepare atoles and tamales.

Toward the middle of October, when the milpa has reached maturity, all hands proceed to the task of the *dobla*, folding or breaking the stem of the plant so that the ear dries and may later be put into the barn. This is an easy task, in which men, [462] [857] women, and children take part.

The harvest takes place in November and [592] December with the participation of the whole family; it is a joyful task which compensates for all the moments of anxiety in the previous months, when subsistence was [251] scarce. The produce from the milpa is gathered in large nets and later stored in a corner of the house or in some improvised [804] structure nearby. The crop is measured by *zontles*, units of 400 ears, which are formed by counting the ears by fives; two ears are taken in one hand and three in the other until 400 are reached. The family of five • [261] members which manages to harvest from [231] 15 to 20 zontles considers itself happy, since that much will last them the entire year, consuming 20 ears a day plus feeding one or two hogs and 10 or 12 chickens.

The milpa also produces various squashes, manioc (*dzinté*), and peanuts, which the Indians call *caxlan-chenek* ('Ladino's bean').

243 Exceptional among the Tzeltal is the cul-184 tivation of wheat in Amatenango. There the small valley and a creek have favored its development.

241 The most important ceremonies take 796 place immediately after planting. They entrust the germination of the seed to the care of God, of the "thirteen holders of Heaven," and of "Tatik Jesucristo." The "thirteen holders of Heaven" refer to the principal saints who are mentioned in the prayers. The ceremonies consist in offer- [798] ings of prayers and incense before the [782] crosses kept in caves belonging to each paraje, and in one *bikit mixa* ('small Mass'), which the cabildos and principales of the

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